



20-MIN MEAL

PANCETTA FLATBREAD PIZZAS

with Shredded Brussels Sprouts and a Chili Honey Drizzle



HELLO CHILI HONEY DRIZZLE

An irresistible combo that is as feisty as it is sweet.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 630



Flatbreads
(Contains: Wheat)



Shredded Brussels Sprouts



Italian Cheese Blend
(Contains: Milk)



Honey



Pancetta



Whole Peeled Tomatoes



Chili Flakes



Italian Seasoning

START STRONG


Place your oven rack on the top shelf before turning the oven on. The heat that bounces off the roof will make your pizza toppings toasty and crisp.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Small bowl
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Flatbreads 2 | 4
- Pancetta 2 oz | 4 oz
- Shredded Brussels Sprouts 8 oz | 16 oz
- Whole Peeled Tomatoes 7 oz | 14 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Italian Cheese Blend 1 Cup | 2 Cups
- Honey ½ oz | 1 oz
- Chili Flakes  1 tsp | 2 tsp

HELLO WINE



PAIR WITH
Maison Bonheur Beaujolais, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 TOAST FLATBREADS

Place **flatbreads** on a lightly oiled baking sheet. Adjust oven rack to upper position. Place flatbreads in oven, then turn on oven and preheat to 475 degrees. Once flatbreads are lightly toasted, about 7 minutes later, remove from oven and set aside, leaving oven on to continue heating.



4 ASSEMBLE PIZZAS

Spread **tomatoes** over **flatbreads**, then sprinkle evenly with **cheese**. Season with **salt, pepper**, and remaining **Italian seasoning**. Top with **Brussels sprout and pancetta mixture**.



2 COOK TOPPINGS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add half the **pancetta** from package (use the rest as you like). Cook until it releases a little bit of grease, 1-2 minutes. Toss in **Brussels sprouts** and another drizzle of oil. Season with **salt** and **pepper**. Cook, tossing, until crisped, about 5 minutes.



5 BAKE PIZZAS AND MIX HONEY

Bake **pizzas** in oven until crust is golden brown, cheese is melted, and toppings are lightly crisped, 5-7 minutes. Meanwhile, combine **honey** and **chili flakes** (to taste) in a small bowl.



3 PREP TOMATOES

Meanwhile, place half the **tomatoes** from container in a medium bowl and break up with your hands until you have no pieces larger than ½ inch (use the rest of the tomatoes as you like). Season with **salt, pepper**, and half the **Italian seasoning**.



6 FINISH AND SLICE

Drizzle **pizzas** with **honey mixture**. Cut into slices and serve.

PIE OH MY!

Perfect DIY pizzas in less time than delivery.

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